

## THE CLAIMS

What is claimed is:

1. A biscuit-like mass that has the appearance of a biscuit at a temperature of -10°C or below, but which is a liquid at a temperature of 15° C or above, and which keeps its biscuit-like consistency on storage at temperatures suitable for ice confections and upon subsequent consumption, comprising a mixture of particles of baked biscuit and a fat, with the biscuit-like mass.
2. The biscuit-like mass of claim 1, associated with an ice confectionery as a coating or inclusion
3. The biscuit-like mass of claim 1, in which the fat is selected from the group consisting of partially hydrogenated vegetable oil, unmodified coconut fat, fractionated palm oil, partly fractionated milk fat and mixtures thereof.
4. The biscuit-like mass of claim 1, wherein the mixture contains 20 to 60 % by weight of biscuit particles and 80 to 40 % by weight of fat.
5. The biscuit-like mass of claim 1, wherein the fat has a solid fat content of about 95 % at 10°C and about 0 % at 25°C.
6. The biscuit-like mass of claim 4, wherein a portion of the biscuit particles is replaced by a dry powder ingredient selected from the group consisting of cocoa, cereals, milk, nuts or coffee and, in the case of cocoa, cereals, or milk, the non-biscuit powder represents from 1 to 50 % by weight of the particles and powder, and in the case of nuts or coffee, the non-biscuit powder represents from 0.5 to 15 % by weight of the particles and powder.
7. A composite frozen confection which comprises a coating, core or inclusion of the biscuit-like mass of claim 1 and an ice confectionery associated therewith.

8. The composite frozen confection of claim 7, in which ice confectionery is an aerated ice composition, aerated ice cream, sherbet or sorbet or an ice yogurt having a soft texture.

9. The composite frozen confection of claim 7, in which the ice confection is aerated to an overrun of between 40 and 150 %.

10. The composite frozen confection of claim 7, in which the ice confection is aerated to an overrun of between 80 to 120 %.

11. The composite frozen confection of claim 7, in which the ice confectionery is extruded and includes a colored ice cream, sherbet, sorbet or ice yogurt having a color that is different from that of a perfume or flavoring composition which is co-extruded with the ice confectionery so as to produce a composite, marbled or spotted body having a substantially soft texture.

12. The composite frozen confection of claim 11 wherein the flavoring composition is a syrup, sauce or small inclusion particles of nuts, chocolate or dried fruit.

13. The composite frozen confection of claim 7, which comprises additional edible materials to impart different textures to the confection

14. The composite frozen confection of claim 13, wherein the additional edible materials include fat-based crispy material, chocolate or a confectionery coating.

15. The composite frozen confection of claim 7, in the form of a stick-bar, a cone, a sandwich, a cup, a bulk, a cake, a portion or a bar.

16. A process for manufacturing a composite frozen confection comprising a biscuit-like mass as a coating, core or inclusion and ice confectionery, which comprises reducing a biscuit or biscuit crumbs to a particulate form, admixing the resulting particles with a fat at a temperature of between 25°C and 35°C to form a homogeneous mass, and bringing ice confectionery and biscuit-like mass into contact to form the composite confection.

17. The process of claim 16, wherein the frozen ice confection is produced by molding or extrusion and which further comprises coating the frozen ice confection with the liquid biscuit-like mass.

18. The process of claim 16, which further comprises forming the frozen confection as a shell in a mold and injecting or filling the liquid biscuit-like mass into the shell.

19. The process of claim 16, which comprises forming a shell by dosing the biscuit-like mass from the bottom to the top in a mold at a temperature of from 20 to 45°C according to the type of fat used on a regular molding line, holding the mold to form a solid shell of the biscuit-like mass, and sucking back liquid biscuit-like mass from the mold to form an open cavity in the shell, and dosing an ice confectionery into the open cavity of the shell.